

SHARING MENU

Choose 5 starters, 2 pasta dishes and 1 dessert

STARTERS

Involtini di Zucchine (fried zucchini rolls with smoked provola cheese and pancetta)

Zucchine alla Scapece (zucchini marinated with mint, garlic, white vinegar and olive oil)

Parmigiana di Melanzane (baked eggplant parmigiana with tomato sauce, mozzarella and parmesan)

Mozzarella in Carrozza (breaded mozzarella)

Polpettine al Sugo (meatballs in a rich tomato sauce)

Fiori di Zucca Ripieni (zucchini flowers filled with ricotta cheese)

Insalata Caprese (buffalo mozzarella, fresh tomato and basil)

Timballo di Patate (potato timbale pie with cooked ham, salame and smoked cheese)

Frittatine di Pasta (battered bucatini pasta cake with peas, mince beef and bechamel)

Insalata di Mare (seafood salad with octopus, calamari, mussels, prawns, celery and fennel)

Calamari Fritti & Maionese all'Aglio ed Erbe (deep fried calamari served with garlic and herbs mayo)

Polipetti alla Luciana (baby octopus in a rich cherry tomato sauce)

MAIN COURSES

Spaghetti alla Nerano (with zucchini and provolone del Monaco cheese)

Gnocchi alla Sorrentina (with fresh tomato sauce, mozzarella, parmesan and basil)

Spaghetti alle Vongole (with fresh local clams and fresh tomato)

Pasta al Ragù Napoletano (slow cooked Neapolitan ragù with tomato sauce, pulled beef and ricotta cheese)

Paccheri ai Frutti di Mare (with clams, calamari, prawns, mussels and fresh tomato sauce)



DESSERTS

Torta Ricotta e Pera (ricotta and pear cake)

Tiramisù Classico (classic tiramisu)

Tiramisù al Limoncello (tiramisù with limoncello and strawberries)

Panna Cotta Caramello e Cioccolato (panna cotta with caramel and chocolate)

Sbriciolata Crema & Amarena (custard cream and and black cherry crumble)

Selection of Mini Patisserie